

SNACKS

CAVIAR & CIGARETTES	21
<i>pretzel, white chocolate, smoked crema, golden osetra</i>	NF
OLIVE BRANCH MILK BREAD	16
<i>dry aged foie gras butter, peach conserva, rosemary sea salt</i>	NF
TOMATO FOCACCIA	14
<i>confit tomato, garlic girl sauce, basil</i>	DF V NF
SHISHITO PEPPERS	13
<i>pistachio dukkah, anchovy bagna cauda</i>	DF GF
FRIES & AIOLI	12
<i>herb salt, roasted garlic</i>	GF DF NF
BELLSONG CHEESE BOARD	18
<i>lavash, fruit, SOMM trail mix, Woodinville honey</i>	V

FIRST COURSE

ECOLIBRIUM LETTUCES	17
<i>walnut, hierloom apple, bleu, roasted shallot vinaigrette</i>	GF V
GRILLED BROCCOLI CAESAR	18
<i>aged sheeppmilk cheddar, sourdough crumb</i>	NF
CRAB & HIERLOOM TOMATO SALAD	23
<i>caper berry, sauce gribiche, red onion herb salad</i>	GF DF
ROASTED GRAPES & PARMA HAM	21
<i>burrata, watercress pepita pesto, baguette, garden greens</i>	
SEABASS TARTARE*	26
<i>horseradish, white soy, yuzu, tempura shiso</i>	GF NF

MAIN COURSE

WRIGHT BROTHER'S CARROTS	24
<i>farro, figs, spiced cashews, aged balsamic</i>	V
SPANISH OCTOPUS	33
<i>tomatillo, avocado, radish, salsa cruda</i>	GF DF NF
STREET CORN CAMELLE	31
<i>poblano pepper, chanterelle, corn beurre monte</i>	NF
HOKKAIDO SEA SCALLOPS	45
<i>lemon pastina, charred corn, zucchini, summer truffle</i>	NF
ROASTED WILD KING SALMON	43
<i>heirloom tomato couscous, fennel, smoked roe</i>	DF NF
PURE COUNTRY PORK CHOP	36
<i>haricot vert, roasted sesame, miso</i>	GF DF NF
AGED DUCK BREAST*	42
<i>wild mushroom, stonefruit gastrique, onion, mustard seed</i>	NF
BUTCHERS STEAK*	48
<i>bavette, tomato makhani, summer squash</i>	GF NF
OREGON CASCADE FILET MIGNON*	54
<i>potato terrine, green chile mayo, grilled farm peppers, red wine bordelaise</i>	GF NF
12 oz AGED PRIME RIBEYE*	76
<i>cippolini, new potato, black garlic demi</i>	NF

GF GLUTEN FREE · DF DAIRY FREE · V VEGETARIAN · VG VEGAN · NF NUT FREE

Please tell your server about any allergy. Sesame, shellfish and peanut are present in this kitchen.

LET US COOK

Put the menu down and let us feed you. Four courses of the kitchen's choosing, opened with a savory bite and finished with a sweet surprise. For the whole table.

95 PER PERSON

*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.
A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 2% taxable surcharge will also apply to all food and beverage items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.